



consumer register

A supplement to Consumer News

No. 1, Feb. 15, 1972

Electric power

Federal Power Commission is asking the nation's utility systems to develop contingency plans for power shortages and to explain in detail how each utility will operate during an emergency and what it will do about load reduction and curtailment of service to consumers.

FPC hopes that electric utility systems will voluntarily submit plans. The object is to encourage electric utilities, which have not yet done so, to develop contingency plans for operating in emergency situations. The FPC does not have authority to ration electric power.

For details, see the *Federal Register*, Jan. 19, page 780.

Salt

A year and a half from now, packages of salt must bear labels specifying whether the salt contains or lacks the nutrient iodide. The Food & Drug Administration has adopted the regulation because it determined that iodized salt can be effective in preventing simple iodine deficiency goiter.

The FDA regulation, which becomes effective at packing plants on June 26, 1973, requires the label of table salt that contains iodide to carry the statement: "This salt supplies iodide, a necessary nutrient."

The statement on the noniodized product must read: "This salt does not supply iodide, a necessary nutrient."

The FDA will not require the labels on individual serving packages of salt that contain less than a half ounce or on packages that contain more than 2½ pounds. Manufacturers sell the larger packages chiefly for home canning and pickling. Since iodide may cause clouding in pickled and canned foods, it is not added to salt used in canning.

For details, see the *Federal Register*, Jan. 26, page 1166.

Saccharin

The use of the artificial sweetener saccharin will be limited under a new regulation of the Food & Drug Administration.

The FDA, regulation which took effect Feb. 1, removes saccharin from the list of food additives that are Generally Recognized as Safe (GRAS). The FDA allows for the use of saccharin only in limited amounts:

- In beverages and fruit juice drinks, the sweetener is limited to 12 milligrams per fluid ounce of beverage;
- When saccharin is used as a sugar substitute, no more than 20 milligrams of saccharin may be substituted for one teaspoonful of sugar;
- The saccharin in processed foods may not exceed 30 milligrams per serving; the size of a normal serving would be decided by the food processor.

In addition, the FDA regulation will require that foods containing saccharin bear labels stating what amounts of saccharin the product contains. The labeling provision will apply to foods sold after July 1, 1972.

For details, see the *Federal Register*, Feb. 1, page 2437.

Pesticides

Feb. 21 is the deadline for submitting comments on a proposal that would give consumers the right to use Federal administrative procedure to challenge the government's pesticide decisions.

The Environmental Protection Agency proposal gives the public the right to trigger administrative review of the agency's pesticide decisions that may represent a potential danger to human health or the environment.

Under present law, EPA regulates pesticide products. The agency's staff examines pesticides and determines whether they should be allowed to keep their federal registration or whether they

This listing is intended only as summary coverage of selected *Federal Register* items deemed of particular interest to consumers, and it does not affect the legal status or effect of any document required or authorized to be published pursuant to Section 5 of the Federal Register Act as amended, 44 U.S.C. 1505. *Federal Register* is published Tuesday through Saturday (except days after Federal holidays) by Office of the Federal Register, National Archives & Records Service, General Services Administration, Washington, D.C. Subscriptions cost \$2.50 a month or \$25 a year and may be ordered from Superintendent of Documents, Government Printing Office, Washington, D.C. 20402. The superintendent also sells individual copies of *Federal Register* for 20¢ each. Copies of *Federal Register* usually are available in public, college and university libraries.

should be removed from interstate marketing through the cancellation of their registration. The right to initiate review of EPA's decisions is restricted to the pesticide manufacturer whose product's registration is canceled.

Under the new proposal, consumers and public-interest groups also could obtain review. The new rule would require that the agency's decision to continue a pesticide's registration must be accompanied by a report indicating whether that registration could present a substantial question of safety. If there were a substantial question, persons who oppose the registration of the pesticide would be allowed to challenge the registration of the product. Where such a challenge were made, the registration would be canceled until a public hearing at which the pesticide manufacturer could present his evidence in favor of continued registration. The EPA administrator would weigh the evidence presented at the public hearing and make the final order.

The EPA proposal also would give public interest groups a chance to deal with the scientific advisory committees set up by EPA to review pesticide actions. The proposal would require the EPA committees to solicit scientific data from public-interest groups. The committees would have to give formal notice of their deliberations in the *Federal Register* and allow 30 days for submission of written comments on the effects of the pesticide product under review.

For details, see the *Federal Register*, Jan. 22, page 1059.

Send comments to Hearing Clerk, Environmental Protection Agency, Room 3125, South Agriculture Building, Washington, D.C. 20460.

Cured meat

Feb. 28 is the deadline for comments on an Agriculture Dept. proposal to require ingredient labels on cured meat products, such as ham, bacon, dried beef, corned beef, pastrami, salami.

The proposal is aimed at alerting consumers to the various ingredients that make up curing mixtures used today. Such mixtures may be composed of 10 or more ingredients, including salt, sodium nitrate & ascorbic acid. The proposal would apply to all cured meats.

For details, see the *Federal Register*, Feb. 5, page 2779.

Send comments to the Hearing Clerk, U.S. Dept. of Agriculture, Washington, D.C. 20250.

Amplifiers

March 2 is the deadline for comments on a Federal Trade Commission proposal governing the advertising of amplifiers used in radios, record players, tape players or radio-phonograph & tape combinations.

The new proposal amends another regulation proposed in early 1971. The proposals cover claims made about the power output of various amplifiers. As revised, the FTC proposal would require manufacturers or distributors to make certain disclosures when they make any advertising claims about the power output of their amplifiers. They must disclose:

- The manufacturer's rated minimum sine wave continuous RMS power output in watts per channel;
- The load impedance, in ohms, for which the manufacturer intends the equipment to be used;
- The rated power band or power frequency response;
- Under a newly proposed requirement, the rated percentage of maximum total harmonic distortion at any power level from 250 mw, or .25 watts, to the rated power output.

A second newly proposed feature allows exemption from the disclosure requirements where a manufacturer's rated power output does not exceed two watts and this is clearly disclosed in all representations to the buyer.

For details, see the *Federal Register*, Feb. 1, page 2454.

Send comments to Assistant Director, Rules & Guides, Bureau of Consumer Protection, Federal Trade Commission, Washington, D.C. 20580.

Buttermilk in cheese

March 17 is the deadline for submitting comments on a proposal to allow the use of buttermilk as an optional ingredient in pasteurized process cheese foods. The National Cheese Institute, a cheese trade organization, submitted the proposal to the Food & Drug Administration.

If the proposal goes into effect, buttermilk solids could be used instead of nonfat dry milk in making cold-pack cheese foods and spreads to give the cheese a smooth texture with increased resistance to fat separation.

For details, see the *Federal Register*, Jan. 20, page 869.

Send comments to the Hearing Clerk, Dept., of Health, Education & Welfare, Room 6088, 5600 Fishers Lane, Rockville, Md. 20852.

